WYNNS COONAWARRA ESTATE





Michael Shiraz 2021

Michael Shiraz is Wynns Coonawarra Estate's best-of-vintage Shiraz. Named after David Wynn's young son, the fruit used for this wine comes from the best vineyard sites in Coonawarra and is only made in years when the best quality fruit is available. The wine is a legend of the Australian wine story with good examples of the 1955 Michael offering an outstanding experience.

Winemaker Comments: Sarah Pidgeon

<u>Variety</u> Shiraz

Vintage Conditions 2021

In 2021, the Coonawarra vintage was as close to optimal as we can recall in the last 30 years. The preceding winter and spring were below average in rainfall. A warmer spring led to a great, fast flowering and set. Some "green harvest" was required to achieve balanced yields for quality. There were moderate temperatures throughout the season, with no extreme heat or cold. Our 2021 wines have a notable colour iridescence that follows to fruit vibrancy and depth of flavour. We certainly acknowledge the 2021 vintage as a great one for Wynns.

Wine Analysis

Alcohol 13.5% pH 3.58 Acidity 6.8gL

Peak Duration

Enjoy on release, or carefully cellar for up to 30 years.

Maturation

Maturated in 23% new oak, 20% 1 year old oak, 19% 2-yearold oak, 38% in 3 year and older oak.

<u>Color</u>

Deep, inky purple hue

Nose

The aromatic profile is bold and enticing, with an immediate burst of dark fruits. Blackberry and blueberry dominate the forefront, accompanied by subtle hints of ripe plum. A layer of spice such as cinnamon and a touch of clove, add depth to the aromatic complexity. The nose is rounded off with a delicate suggestion of vanilla, a result of careful French oak integration.

Palate

On the palate, the wine unfolds with richness and intensity. Ripe black fruit flavours take centre stage, with black cherry joining the ensemble. The velvety texture is complemented by well-integrated tannins, providing structure without overwhelming the palate. There is a pleasant interplay between the fruit sweetness and a nuanced peppery note, showcasing the classic Shiraz characteristics. The finish is long and satisfying, echoing the dark fruit notes, and leaving a lingering impression of subtle spices. As the flavours gradually fade, a touch of mocha and a hint of black pepper linger, inviting another sip.

Perfect Pairing

Spicy Sausages. Hints of Pepper in the wine are a flavour-in-common. A red fruited wine gives freshness to the rich texture of the sausages.